



Seasonal menu from February 8th on

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Kartoffel-Steckrübensuppe, Kürbiskernöl und Chili-Croûtons	6,20
Potato rutabaga soup, pumpkinseed oil and chili croûtons	
... mit Kohlwurst	7,20
... with cabbage sausage	

> **Flower Sprout** < Cross-breeding between Brussels sprouts and green cabbage
Gentle taste from Brussels sprouts with nutty note from green cabbage

Gebratenes Lachsfilet, Sahnemeerrettich, Flower Sprout und Bratkartoffeln 17,40
Fried fillet of salmon, horseradish cream, Flower Sprout and pan-fried potatoes

Skrei - Norwegian Codfish

Gebratenes Filet vom Skrei	Fried fillet of codfish	22,50
... mit Zitronenbutter, Flower Sprout und Salzkartoffeln		
... with lemon butter, Flower Sprout and boiled potatoes		
... mit Meerrettich-Senfkruste, Möhren und Salzkartoffeln		
... with horseradish mustard crust, carrots and boiled potatoes		

Susländer* Schweinerückensteak	Susländer* pork-loin-steak	17,50
Rumpsteak	Rumpsteak	25,50
wahlweise mit	optionally with	
• glasierten Kirschtomaten, Pellkartoffeln und Schnittlauchschand		
• glazed cherry tomatoes, jacket potatoes and chive cream		
• Pfefferrahmsoße, Flower Sprout und Bratkartoffeln		
• Pepper cream sauce, Flower Sprout and pan-fried potatoes		

*The Susländer pig has its home in our county and gets farmed in stables full of daylight and fresh air. In the nourishment there is a lot of peas and fat of coconuts kernel. An aromatic meat with a spicy taste.

Fusilli Nudeln in Olivenöl mit gerösteter Pastinake, glasierten Kirschtomaten und grob gehobeltem Parmesan	12,80
Fusilli noodles in olive oil with roasted parsnip, glazed cherry tomatoes and chunky shaped Parmesan	